



Welcome to Kartoffelhaus!



WHAT IS IMPORTANT TO US



We are hosts from the heart and only serve products that convince us.

*Bettina Meyer-Heubach,
Karim Madani*

Sure! - Visiting Our Suppliers

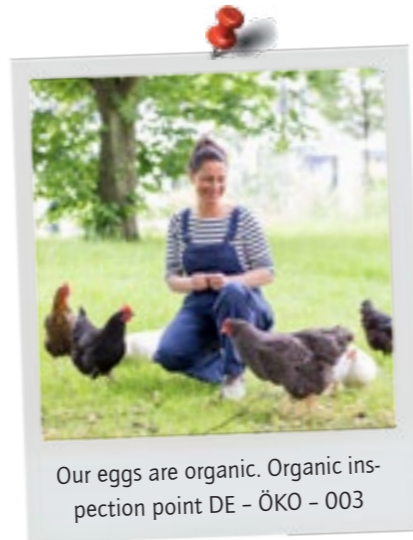
Which ingredients do I buy where and for what reason?

I would like to answer this question here:

It is important to me to visit the farm and to get to know the people that produce our food. This is the reason why we buy from small and smallest farms in our region. Hence, we have 19 different suppliers only for our kitchen. Of course, it would be easier to buy everything from the central market, but it is worth the effort. Food produced with love and passion simply tastes better. This way I am sure that we use the best goods and ingredients – pure and honest

Yours

Karim Madani



Our eggs are organic. Organic inspection point DE - ÖKO - 003



Christa and Otmar Binder, O Lindbrunnshof, Forchheim - Potatoes, vegetables, old species

» Both Christa and Otmar Binder are exceptional people: Luminaries, pioneers and rebels at the same time. They are dedicated organic growers that passionately cultivate traditional species of potatoes, vegetables and fruits in order to grow them tasty and in physiologically high quality.

Against all trends of monoculture, they manage to grow more than 50 different varieties of vegetables on their farm – each one with its own demands, needs and reactions to the soil and weather conditions. What a challenge to keep everything in mind! If necessary, they even travel to the other side of the world in order to understand the growth of roots and plants from the basis. I could tell you more about them for hours, because they simply are really nice and fascinating people. Why don't you visit the Binders yourselves, i.e. on Wednesdays or Saturdays from 8-13 a.m. on the Stühlinger Market or directly in their farm store?«

» Family Reitter has specialized on the breeding of Simmentaler cattle. The pups are from organic farms of the region. They receive mainly self-produced animal feed and graze on full meadows every day. The beef is a good example that regional grocery shopping means more than simply exchanging basic materials. It also means to try out the new. It simply tastes different, it looks different and it needs to be handled in a different way in the preparation process as for example an Argentine steak. The beef is spicy in its taste, but a little more firm to the bite. Such a rump steak is more flat and bigger in diameter compared to an Argentine steak and comparing the weight.«



Familie Reitter | Reitterhof, Schwanau-Ottenheim - Simmentaler Weiderind



» The most important issue about potatoes for me is the taste! It depends strongly from the ground, the care of the farmer and the species. When it comes to Arno, I know that he has good grounds. He takes care of it by maintaining the crop rotation. He always plants grain as preceding crop so that the soil can regenerate. I also know that he is very cautious with fertilizers as it spoils the taste if you use too much of it. It is important to us that the potatoes are fairly big because we peel EVERY ONE (!) by hand. No potato is wracked through a peeling machine as it is not good for it. We use the species Berber and Charlotte from May till the end of July, from August Marabel and Cilena and from the end of September Agria and Dita as basis in order to produce our potato treats..«



Curious? We introduce all other suppliers under www.daskartoffelhaus.de/naklar

SEASONAL GREETINGS

From Monday to Friday we serve these dishes from 4 p.m.

On Saturdays, Sundays and on public holidays we serve these dishes from 11.30 a.m.



WINTER DELIGHTS

APÉRO

Quitte - Sprizz (alkoholfrei) mit Quitten- und Apfelsaft, Mandelsirup, Zimt und Soda	4,90
Weissburgunder Winzersekt mit Wildpflaumenlikör	5,90
Hugo - der Klassiker mit Holunderblütensirup Weißburgunder Winzersekt, Soda und Minze	6,50
Hugo Rosa - mit Rhabarber - Holunderblütensirup, Himbeeren Weißburgunder Winzersekt, Soda und Minze	6,50
Lillet - erfrischend, fruchtig und mit leichtem Bitter Lillet, Schweppes Wild Berry und Weissburgunder Winzersekt	6,50

SOUPS, SALADS AND STARTERS

Cream of pumpkin soup with coconut milk and roasted sesame (Kürbis-Kokossuppe und geröstetem Sesam)	5,90
Cream of pumpkin soup with coconut milk and sautéed scallops (Kürbis-Kokossuppe mit gebratenen Jakobsmuscheln)	10,00
Baked sweet potatoe sticks with sesame and lime creme (Gebackene Süßkartoffelsticks mit Sesam und Avocadocrème)	5,90
Goat cheese in a pasty with honey, rosemary and a bouquet of lettuce (Ziegenkäse im Brickteig mit Honig und Rosmarin, dazu ein Blattsalat-Bouquet)	6,90
Roasted prawn with chili, basil and mashed sweet potatoes Garnelen (Garnelen mit frischem Chili, Ingwer und Basilikum gebraten auf Süßkartoffelpüree)	10,50

SEASONAL GREETINGS

From Monday to Friday we serve these dishes from 4 p.m.
On Saturdays, Sundays and on public holidays we serve these dishes from 11.30 a.m.



LAMBS LETTUCE

Lambs lettuce with fried bacon and croûtons (Feldsalat & Speck)	small 8,90	large 12,00
Lambs lettuce with fried walnuts and croûtons (Feldsalat & Nüsse)	small 8,90	large 12,00
Big lambs lettuce salad & homemade vegetable salads optional with ...		
... sautéed mushrooms and fried nuts (Champions und gerösteten Kernen)		13,00
... chèvre filled potato fritters with beetroot - horseradishcream (Salat mit Kartoffelkühlein mit Ziegenkäse gefüllt)		14,80
... 2 breaded pork escalopes (Salat mit zwei Schweine-Schnitzeln)		15,80
... ewe's milk cheese in olive oil and herbs, sun-dried tomatoes, mild pepper and green and black olives (Salat mit mariniertem Schafskäse, getrockneten Tomaten, Pepperoni, Oliven))		16,00
... herb - crusted fried ewe's milk cheese with garlic dip (Salat mit gebackenem Schafskäse)		16,00
... strips of turkey breast with fresh leek, mushrooms and herb dip (Salat mit gebratenen Putenbruststreifen mit frischem Lauch, Pilzen und Kräuterquark)		16,00
... asian style marinated and sautéed rump steak stripes with sugar peas (Salat mit asiatisch marinierten Rumpsteakstreifen und Zuckerschoten)		18,80
... grilled fillets of regional trout and char flavoured with fresh herbs and capers (Salat mit Fischvariation)		22,00
... roasted lamb fillet and fried vegetables (Salat mit Lammfilets – gegrillt und auf einem Gemüsebeet serviert)		22,00

WINTER DISHES

Oriental style pumpkin-lentil-stew with fresh ginger, coconut milk, sesame potatoes and salad (Orientalisches Kürbis-Linsengemüse und einen kleinen bunten Salat)	15,00
Oven Vegetables *NOAHS ARK* Three different kinds of colored potatoes: the blue mild-flavored Elise, the tasty La Ratte and the delicious red Emma prships with sweet potato, pumpkin, fresh rosemary, thyme and olive oil, baked in the oven and served with herb-flavored cottage cheese and salad (Arche Noah Ofengemüse)	16,00
Rösti flavoured with wild herbes and served with sautéed mushrooms, tomatoes, avocado guacamole and a mixed salad (Rösti Champignons, Avocadodip)	16,00
Rösti with sauted champions, diced tomatoes gratinated with raclette cheese and salad (Kartoffelrösti mit Steinchampignons und Raclettekäse gratiniert)	17,00
Burgers of venison „Freiburg Style“ with red cabbage and potatoe-dumblings (Rehfleischküchle mit Spätburgunder-Jus Kartoffelklöße)	17,90
Grilled pork fillet medallions with Thyme-butter and parmesan, saisonal vegetables and potatoe gratin (Medaillons vom Schweinefilet mit Thymianbutter und Parmesan, Gemüse und gratinierten Kartoffeln)	19,80
Veal strips in cream and mushroom sauce with Rösti and salad, (Kalbsgeschnetzelt)	24,00
Roasted fillet of beef with Calvados-sauce, seasonal vegetables and potatoe gratin (Rinderfilet mit Calvados-Jus mit gebratenem Wintergemüse und gratinierten Kartoffeln)	29,00
Grilled fillets of brown trout and trout flavoured with fresh herbs and capers served with seasonal vegetables and potatoe gratin (Fischvariation)	23,00

FOR THE GOOD START



SOUPS & STARTERS

	small	big
Potato soup with smoked bacon (Kartoffelsuppe mit Speck)	5,50	6,90
Vegetarian potato soup (Kartoffelsuppe vegetarisch)	5,50	6,90
Potato soup with chives, crème fraîche and croutons, vegetarian or with smoked bacon (Kartoffelsuppe mit Schnittlauch, Crème fraîche, Croutons - vegetarisch oder mit Speck)	6,00	7,80
Potato soup with farmer sausages (Kartoffelsuppe mit Wurst)	7,00	8,00
Potato soup with smoked rainbow trout fillet (Kartoffelsuppe mit Lachsforellenfilet)	8,00	9,50
<p>On Thursday and Friday we serve these dishes from 4 p.m. On Saturdays, Sundays and on public holidays we serve these dishes from 11.30 a.m.</p>		
Asian - style fish soup with regional fish, coconut milk, fresh ginger and lemongrass (asiatische Fischsuppe)		11,00
Smoked rainbow trout tartare with creamed horseradish on green salad (Tartar von der Lachsforelle)		11,00
Beef Carpaccio with fresh shredded parmesan on leaf salad (Carpaccio vom Rind)		13,50
Grilled trout fillet with almond - basil pesto and a warm lentil salad (gebratenes Forellenfilet mit Pinienkernpesto und lauwarmem Linsensalat)		13,00

SALADS



SALADS

	small	big
Mixed leaf salads and vegetable salads (Gemischter Salat)	8,00	11,00
Large mixed salad served with ... (großer gemischter Salat mit ...)		
<ul style="list-style-type: none"> • sautéed mushrooms and roasted seeds (Salat Champignons) 		12,00
<ul style="list-style-type: none"> • with goat's cheese filled potato fritters served with beetroot - horseradishcream (Salat Küchle) 		13,80
<ul style="list-style-type: none"> • herb - crusted fried ewe's milk cheese with garlic dip (Salat mit gebackenem Schafskäse) 		15,00
<ul style="list-style-type: none"> • marinated ewe's milk cheese in olive oil and herbs, sun-dried tomatoes, mild pepper and green and black olives (Salat mit Schafskäse, getrockneten Tomaten, Pepperoni und Oliven) 		15,00
<ul style="list-style-type: none"> • 2 breaded pork escalopes "Vienna Style" (Salat mit zwei Schnitzeln) 		14,80
<ul style="list-style-type: none"> • strips of turkey breast, mushrooms and herb dip (Salat Pute) 		15,00
<p>On Thursday and Friday we serve these dishes from 4 p.m. On Saturdays, Sundays and on public holidays we serve these dishes from 11.30 a.m.</p>		
<ul style="list-style-type: none"> • asian - style marinated and sautéed rump steak strips with sugar peas (Salat mit Rumpsteakstreifen) 		17,80
<ul style="list-style-type: none"> • grilled fillets of regional trout and char flavoured with fresh herbs and capers (Salat Fisch) 		21,00
<ul style="list-style-type: none"> • grilled fillets of lamb and vegetables (Salat Lamm) 		21,00

POTATOES AT THEIR BEST



BAKED POTATOES

SOLO Baked or boiled potatoes with a generous portion of dip and a crispy salad

- | | | |
|--------|--|-------|
| Nr. 1: | with fresh herb soft cream cheese | 10,80 |
| Nr. 2: | with garlic sauce | 10,80 |
| Nr. 3: | with Frankfurt Green Sauce –
seven different herbs give it an unparalleled taste | 12,90 |
| Nr. 4: | with avocado - guacamole
a light and spicy Mexican style dip with avocado, tomato and lime | 13,50 |
| Nr. 5: | with white matie herring salad, made with yoghurt,
sour cream, fresh dill, apple and gherkins | 16,90 |

TRIO Baked or boiled potatoes with three dips and a crispy salad

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|--------|--|-------|
| Nr. 1: | with beetroot - horseradishcream, avocado - guacamole and
hot chilli - lime butter | 13,00 |
| Nr. 2: | with Frankfurt Green Sauce, avocado - guacamole and herb cream cheese | 14,50 |
| Nr. 3: | with avocado-guacamole, herb cream cheese and tomato & olive dip | 14,50 |
| Nr. 4: | with sautéed bacon and onions, herb cream cheese and tomato & olive dip | 15,50 |
| Nr. 5: | with shrimps in dill cream, avocado - guacamole & beetroot - horseradishcream | 17,00 |
| Nr. 6: | with white maties herring salad, Frankfurt Green Sauce and garlic sauce | 17,00 |
| Nr. 7: | with smoked rainbow trout fillet, beetroot - horseradishcream and
Frankfurt Green Sauce | 18,90 |



The 7 different fresh herbs for the Frankfurt green sauce: borage, chervil, Parsley, watercress, chives, sorrel and salad burnet



Baked potatoes are baked in the oven until the inside is fluffy & soft and the skin is crispy. The skin can be eaten. Our boiled potatoes are waxy potatoes that are cooked in spiced broth.

FRESH OUT OF THE OVEN



POTATO GRATINS

Gratin

Creamy French - style potato gratin served with a small mixed salad and

- herb cream cheese dip (Kräuterquark) 12,80
- garlic sauce (Knoblauchsauce) 12,80
- Frankfurt Green Sauce (Frankfurter Sauce) 14,80
- sautéed bacon and onions and cream cheese (Speck und Zwiebeln) 16,00
- baked with ewe's milk cheese, tomatoes and olives 16,80

Filled Gratin

Vegetarian potato gratin filled with zucchini, sweet potato, peas and cauliflower, baked with mountain cheese and grilled tomatoes, served with avocado - guacamole and a salad (Gratin Bergkäse) 15,50

Potato gratin filled with lamb ragout, ewe's cheese and green beans, seasoned with fresh rosemary served with tomatoesauce and a salad (Gratin Lamm) 15,80

Potato gratin filled with fresh salmon fillet and leaf spinach, seasoned with fresh dill, white sauce and a salad (Gratin Lachs) 16,80

CRISPY, LIGHT AND FLUFFY



FRIED POTATOES

Crispy fried potatoes with bacon and onions (Bratkartoffeln mit Speck und Zwiebeln)	8,00
Crispy fried potatoes with two fried eggs (Bratkartoffeln mit 2 Spiegeleiern)	9,80
Crispy fried potatoes with bacon and onions, herb cream cheese or garlic sauce (Bratkartoffeln mit Speck und Zwiebeln, Kräuterquark oder Knoblauchsoße)	11,50
Crispy fried potatoes with bacon and onions, original Frankfurt Green Sauce (Bratkartoffeln mit Speck und Zwiebeln und Frankfurter Grüne Soße)	12,90
Crispy fried potatoes with bacon and onions, white maties herring salad, made with yoghurt, sour cream, fresh dill, apple and gherkins (Bratkartoffeln mit Speck und Zwiebeln, dazu Heringssalat)	16,90

POTATO FRITTERS We use high-quality peanut oil.

Potato fritters with home - made cinnamon apple puree (Kartoffelpuffer mit hausgemachtem Apfelmus)	9,50
Potato fritters with soft cream cheese or garlic sauce (Kartoffelpuffer mit Kräuterquark oder Knoblauchsoße)	10,80
Potato fritters with original Frankfurt Green Sauce (Kartoffelpuffer mit Frankfurter Grüne Soße)	12,80
Potato fritters gratinated with ewe's cheese and olives and a side - salad (Kartoffelpuffer mit Schafskäse, Tomaten und Oliven überbacken)	16,80
Potato fritters with ham and grilled cheese and a side - salad (Kartoffelpuffer mit Schinken und Käse überbacken)	16,80
Potato fritters with rainbow trout fillets, beetroot - horseradishcream and green sauce and salad (Kartoffelpuffer mit geräucherter Lachsforelle)	19,50

PUREE

Mashed Potatoes with bacon and onions and 2 fried eggs (bio) (Püree Speck Zwiebeln)	11,80
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FRENCH FRIES We use high quality peanut oil.

A generous portion of French fries with ketchup or mayonnaise (Pommes mit Ketchup oder Mayonnaise)	5,00
A generous portion of French fries with the dip of your choice: garlic sauce, avocado - guacamole, herb cream cheese or Frankfurter green sauce (Pommes mit Dip: Knobi, Avocado, Frankfurter oder Quark)	8,80

POTATOES WITH ...



MEAT

Steak

Rump steak - Argentinian Black Angus or Simmental Black Forrest Rump steak 27,00
how do you like your steak: blue, rare, medium rare, medium, medium well or well done?

Turkey steak from the Alsace 17,80

Pork steak from quality regional meat 16,80

- +** With a dip of choice: herb butter, chilli - lime butter, avocado - guacamole, herb soft cream cheese, garlic sauce, tomato & olive dip or Frankfurt Green Sauce
- +** With a side dish of choice: salad, vegetables, fried potatoes with bacon and onions, potato gratin, mashed potatoes, baked potatoes or French fries

Entrecôte of Black Forest beef in green pepper sauce served with potato gratin and a mixed salad (Entrecôte) 26,00

Strips of turkey breast in coconut & lemongrass sauce with spring vegetables and fresh ginger, with sesame potatoes and salad (Asia Pute) 18,00

Raclette: potatoes grilled with raclette cheese, sour cream, bacon, onions, gherkins, and a spice mixture with flowers and a mixed salad (Raclette mit Speck) 16,50

Pork escalope with a choice of fried potatoes, mashed potatoes, French fries, potato gratin or potato salad of choice and salad (Schnitzel) 14,80

Pork escalope with Frankfurt Green Sauce, a choice of fried potatoes, mashed potatoes, French fries, potato gratin or potato salad of choice and salad (Schnitzel mit Frankfurter Grüne Sauce) 16,00

Alsatian salad^{3,5} (luncheon meat and cheese) with fried potatoes (Elsässer Wurstsalat mit Bratkartoffeln) 11,00

Alsatian salad^{3,5} with fried potatoes and herb cream cheese (Elsässer Wurstsalat mit Bratkartoffeln und Kräuterquark) 12,50

LIVER - only on Tuesdays

Thinly sliced liver, plain roasted or sour, in gravy with fried potatoes (Leber, gebraten oder sauer, in Bratensoße mit Bratkartoffeln) 11,00

BESIDES THE POTATOE FIELD ...



VEGETARIAN

Vegetable variations: Vegetables grilled with olive oil and fresh herbs, served with a potato gratin and a light herb dip (Gemüsevariation)	15,50
Fried ewe's cheese in a herb crust with roast potatoes, olives, garlic dip and a salad (Gebackener Schafskäse)	15,50
Vegetarian raclette: Jacket potatoes with raclette cheese, creamy mushrooms, gherkins, spice mixture with flowers and a mixed salad (vegetarisches Raclette)	15,00

FISH Please see our menu of the day

Potato gratin filled with fillet of fresh salmon and leaf spinach, seasoned with fresh dill, white wine sauce and salad (Gratin Lachs)	16,80
Baked or boiled potatoes with white matie herring salad, fresh dill, yoghurt, sour cream, apples and gherkins (Ofenkartoffeln/Pellkartoffeln mit Heringssalat)	16,90
Baked or boiled potatoes with smoked rainbowtrout fillet, beetroot - horseradishcream and Frankfurt Green Sauce and a side - salad (Ofenkartoffel / Pellkartoffel mit Lachsforellenfilet)	18,90

PASTA

Fettuccine with seasonal vegetables cooked with fresh herbs in olive oil and freshly grated parmesan cheese (Fettuccelle mit Gemüse)	14,00
Fettuccine Creole with roasted strips of turkey, almonds and broccoli (Fettuccelle "kreolisch" mit Putenbruststreifen)	16,50

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Grilled brown trout on fettuccine with almond - basil pesto, baby leaf spinach and cherry tomatoes (Fettuccine Fisch)	21,00
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FOR CHILDREN & GUZZLER



POTATO DISHES FOR CHILDREN

Children's portion of French fries with ketchup or mayonnaise (Kinderportion Pommes mit Ketchup oder Mayonnaise)	3,80
Children's portion of potato gratin (Kinderportion Kartoffelgratin)	4,00
Children's portion of potato gratin with herb cream cheese (Kinderportion Gratin mit Quark)	5,00
Potato fritters with homemade apple puree (zwei Kartoffelpuffer mit Apfelmus)	5,00
Children's portion of fish fingers with French fries or mashed potatoes (Kinderportion Fischstäbchen mit Pommes oder Püree)	6,50
Pasta with tomato sauce (Nudeln in Tomatensoße)	5,50
Children's portion of mashed potatoes with a fried egg (Püree mit Spiegelei)	5,50
Children's portions of pork escalope with fried potatoes or French fries (Schnitzel)	7,00

DESSERTS Please also see our desserts of the day

homemade ice cream from a little farm near Freiburg

Mixed icecream: 3 scoops to choose from: vanilla, chocolate, yoghurt - raspberry or almond honey ice cream (3 Kugeln)	5,90
Mixed icecream: 3 scoops - to choose from: vanilla, chocolate, yoghurt - raspberry or almond honey ice cream with whipped cream (3 Kugeln mit Sahne)	6,50
Vanilla icecream with chocolate sauce and whipped cream (Vanilleeis mit Schokoladensoße und Sahne)	6,90
Vanilla icecream with homemade apple puree and whipped cream (Vanilleeis mit hausgemachtem Apfelmus und Sahne)	6,90
Vanilla icecream with hot raspberries and whipped cream (Vanilleeis mit heißen Himbeeren und Sahne)	6,90
Almond honey icecream with eggnog and whipped cream (Mandel-Honigeis mit Eierlikör und Sahne)	6,90
Delightful fruity selection of 3 sorbets of choice, elderflower, blood orange, strawberry, mango or sour cherry (Sorbetvariation)	7,00

BEVERAGES



APERITIFS - APÈRO - APERITIVO

Sherry Sandeman, dry oder medium dry	5cl	4,50
Martini bianco, rosso, d'oro oder dry	5cl	4,50
Portwein	5cl	4,50
Campari Soda ⁽¹⁾	5cl	5,90
Campari Orange ⁽¹⁾	5cl	6,90
Pêche, Sekt mit Pfirsichlikör	0,1l	5,90
Kir	0,1l	5,90
Sekt auf Eis	0,1l	5,50

SPARKLING - PÉTILLANTE - BURBUJANTE - FRIZZANTE

Weisser Burgunder - Winzersekt trocken, Weingut Heinemann wunderschön klar und erfrischend im Geschmack mit leichtem Birnenaroma	0,1l	4,90
Weisser Burgunder - Winzersekt trocken, Weingut Heinemann	0,75l	29,00
Geldermann Sekt Carte Blanche, trocken	0,75l	26,00

MINERAL WATER - EAU MINÉRAL - AQUA MINERAL - ACQUA MINERALE

Tafelwasser prickelnd oder still	0,2l	2,20
Tafelwasser prickelnd oder still	0,4l	2,90
Tafelwasser in der Karaffe prickelnd oder still	0,5l	3,40
Hornberger Lebensquell - das köstliche Mineralwasser aus dem Schwarzwald medium oder naturell	0,33l	3,10
Hornberger Lebensquell Mineralwasser medium oder naturell	1l	6,90

LEMONADE - LIMONADE - LIMONADA - LIMONATA

	0,2l	0,4l
Coca Cola, Coke Zero ^(1,3,10,11) , Fanta, Sprite ^(1,3,10)	2,90	3,90
Thomas Henry Bitter Lemon ^(1,2) , Ginger Ale ^(1,2) , Tonicwater ^(1,2,12)	3,00	

¹ = contains food-colouring ² = with preservatives ³ = with sweetener ⁵ = with antioxidants
¹⁰ = source of phenylalanine ¹¹ = caffeinated ¹² = qinine

JUICES - JUS DE FRUIT - ZUMO - SUCCO

	0,2l	0,4l
Saftschorlen	2,90	4,00
Apfelsaft naturtrüb Jung´s Bio Apfelsaft	3,10	4,90
Orangensaft	3,00	4,80
Pfirsichnektar	3,00	4,80
Johannisbeernektar	3,00	4,80
Tomatensaft	3,00	
Sauerkirschnektar	3,00	4,80
Bananennektar	3,00	4,80
Kiba	3,00	4,80
Maracujanektar	3,00	4,80
Grapefruitsaft	3,00	4,80
Rhabarbersaft	3,00	4,80

WARM BEVERAGES - CHAUD - CALIENTE - CALDO

Espresso		2,40
Espresso doppelt		3,60
Kaffee		2,50
Kaffee koffeinfrei		3,00
Cappuccino		3,00
Milchkaffee		3,00
Latte Macchiato		3,40
Soja - Vanille Cappuccino		3,80
Chai Latte		3,40
Caragillo, Espresso mit Osborne Veterano		4,90
Milchschokolade mit Sahne		3,90

Gerne bereiten wir Ihnen Ihre Kaffeespezialitäten auch mit laktosefreier Milch zu 0,50

Köstliche, offene Tees finden Sie auf unserer separaten Teekarte

BOTTLED BEERS - BIÈRE EN BOUTEILLE - CERVEZA BOTELLA - BIRRA BOTTIGLIA

Erdinger Stiftungsbräu - das süffig - frische Helle	0,5l	4,20
Neumarkter Lammsbräu - das glutenfreie Biobier	0,33l	3,60
Erdinger Hefeweizen alkoholfrei	0,5l	4,10
Erdinger Hefeweizen dunkel	0,5l	4,10
Erdinger Hefeweizen Kristall	0,5l	4,10
Ganter »Formel 1«, alkoholfrei	0,33l	3,40
Karamalz	0,33l	3,10

DRAFT BEERS - BIÈRE PRESSION - CERVEZA DE BARRIL

	0,3l	0,5l
Ganter Pilsner Freiburger Bierkultur: kräftig, herb und sehr harmonisch	3,20	4,20
Waldhaus Pils Das milde preisgekrönte aus dem Schwarzwald	3,20	4,20
Waldhaus »Ohne Filter« - das preisgekrönte naturtrübe Pils	3,30	4,40
Waldhaus Export Das kräftige aus dem Schwarzwald	3,20	4,20
Waldhaus Jubiläums Dunkel Das milde, malzige, dunkle Vollbier	3,30	4,40
Erdinger Hefeweizen hell Der Klassiker...	3,20	4,20
Radler	3,10	4,10

DIGESTIF

Obstler	2cl	3,50
Oberbergener Williams - Christ Birnenbrand	2cl	4,50
Schwarzwälder Honig - Williams	2cl	4,50
Oberbergener Apfelbrand	2cl	4,50
Oberbergener Apfelbrand nach Calvados Art aus dem Eichenfass	2cl	5,50
Obst - Edelbrände: Kirsch, Mirabell oder Zwetschge	2cl	4,50
Schwarzwälder Honig - Kirschwasser	2cl	4,50
Zibärtele aus handverlesenen Wildpflaumen gebrannt	2cl	5,80
Wald - Himbeergeist	2cl	4,50
Fridolin Baumgartners Haselnussgeist - Oberbergen	2cl	5,80
Ruländer Trester aus dem Eichenfass	2cl	5,50
Marc de Gewürztraminer	2cl	5,50
Grappa di Chardonnay	2cl	4,80
Grappa di Chardonnay »Nonino« aus dem Barrique	2cl	5,80
Grappalo - der Grappalikör vom Böttcherhof	2cl	4,50
Hefebrand oder badisch »Verreiberle«	2cl	3,50

DIGESTIFS

Brandy Osborne Veterano	2cl	4,50
Cognac Rémy Martin V.S.O.P Ramazzotti	2cl	4,80
Averna oder Fernet Branca	2cl	4,00
Ouzo, Sambucca	2cl	3,80
Vodka Absolut oder Russian Standard	2cl	3,80

LIQUEUR - LICOR - LIQUORE

Grappalo - der Grappalikör vom Böttcherhof	2cl	4,50
Schwarzwälder Waldhonig - Likör	2cl	4,50
Wildpflaumenlikör aus der Brennerei Andreas Dilger, Freiburg	2cl	3,50
Rhabarber- oder Apfel - Ingwerlikör aus der Brennerei Florian Faude, Bötzingen	2cl	4,80
Baileys auf Eis	4cl	4,80

TUBER LIQUOR

Löns Kartoffelschnaps	2cl	3,50
Topinambur klar, Arnos Hausbrennerei Jechtingen	2cl	3,50
Roter Topinambur, Arnos Hausbrennerei Jechtingen	2cl	3,50
Roter Topinambur, Arnos Hausbrennerei Jechtingen in der eleganten 0,5l Flasche – zum Mitnehmen	0,5l	16,50

RUM - RON

Ron Zacapa Centenario 23 Jahre Guatemala feurig, würzig, vielfältig	4cl	9,50
Ron Botucal Reserva Exclusiva 12 Jahre Venezuela weich, rund, karamellig	4cl	6,50

WHITE WINE BY THE GLAS - VIN BLANC - VINO BLANCO

Fasswein, trockener Gutedel, Weingut Heinemann, Scherzingen	0,1l 0,25l	2,50 4,20
Weißer Burgunder Kabinett trocken, Weingut Heinemann, Scherzingen ausgewogener, frischer Weißburgunder, feinfruchtig, mit pikanter Säure und gutem Körper	0,1l 0,25l	3,00 5,80
Weißer Burgunder Kabinett halbtrocken, Winzerhof Ebringen leicht und rund, mit erfrischender Säure	0,1l 0,25l	2,90 5,60
Grauburgunder QbA trocken, Ecovin Weingut Zähringer, Heitersheim ein duftiger, vollmundiger Grauburgunder mit gut strukturiertem Körper	0,1l 0,25l	3,20 6,40
Dr. von Bassermann - Jordan Riesling QbA trocken, Weingut Bassermann - Jordan frischer, sortentypischer Riesling mit feinem Bukett	0,1l 0,25l	2,80 5,50
Weinschorle weiß	0,25l	3,40

ROSÉ WINE BY THE GLAS

Spätburgunder Weißherbst Kabinett halbtrocken, Weingut Heinemann leuchtende Lachsfarbe, das feine Aromenspiel erinnert an Himbeeren, im Geschmack sehr saftig und mild	0,1l 0,25l	2,90 5,60
Pleno Rosado, Navarra, trocken kräftiger, nach roten und schwarzen Beeren duftender Rosé aus der Garnacha – Traube	0,1l 0,25l	2,90 5,60

RED WINE BY THE GLAS - VIN ROUGE - VINO TINTO - VINO ROSSO

Blauer Spätburgunder Rotwein QbA trocken, Weingut Heinemann vollmundiger Spätburgunder mit sanfter, aber trotzdem saftiger Säure	0,1l 0,25l	3,20 6,40
Laufener Altenberg Spätburgunder Rotwein QbA mild, WG Auggener Schäf rund, sanft und mild	0,1l 0,25l	2,90 5,60
Roter Georges trocken, Ökologisches Weingut Andreas Dilger intensiv, kräftiger Piwi - Rotwein Cuvée feine Kirsch- und Heildebeeraromen mit leichter Holznote	0,1l 0,25l	3,90 7,60
Merlot, Vin de Pays aus ökologischem Anbau körperreich und samtig	0,1l 0,25l	2,90 5,60
Rioja Azabache DOC aus ökologischem Anbau kräftiger, temperamentvoller Rioja aus Tempranillo-, Garnacha- und Grachiano – Traube	0,1l 0,25l	3,60 7,00
Weinschorle rot	0,25l	3,90

WHITE WINE BOTTEL - VIN BLANC BOUTEILLE - VINO BLANCO BOTELLA

FRISCHE & FRUCHT – LEICHTE WEISSWEINE

2016 Müllheimer Reggenhag Gutedel Kabinett trocken 0,75l 22,00
Dörflinger, Müllheim
eleganter, frischer Gutedel mit feinem Nussaroma

2016 Auxerrois Kabinett trocken 0,75l 22,00
Weingut Huber, Malterdingen
zart, filigran und feinfruchtig

KÖRPER & PERSÖNLICHKEIT – MITTELSCHWERE WEISSWEINE

2017 Grauer Burgunder Oberbergener Bassgeige VDP 1. Lage trocken 0,75l 31,00
Franz Keller, Oberbergen, Kaiserstuhl
sehr ausgewogener, vollmundiger Grauburgunder mit angenehmer Frische

2016 Riesling Kabinett trocken 0,75l 32,00
Andreas Laible, Durbach, Ortenau
spritzig, gradlinig, rassig

2016 Philipp Kuhn Tradition Riesling VDP Ortswein trocken 0,75l 31,00
Weingut Philipp Kuhn, Laumersheim, Pfalz
eleganter, feine Frucht und zarte Säure

2016 Sauvignon Blanc Sancerre AOC 0,75l 31,00
Domaine Etienne Daulny, Loire, Frankreich
fruchtig, knackig, animierend

STRUKTUR & FÜLLE – CHARAKTERVOLLE WEISSWEINE

2016 Schlatter Maltesergarten Weißer Burgunder Spätlese Selection trocken 0,75l 34,00
Martin Waßmer, Schlatt, Markgräfler Land,
viel Struktur, gute Balance von gelber Frucht und mineralischen Noten

2016 Muskateller Oberbergener Baßgeige Kabinett 0,75l 26,00
Winzer-genossenschaft Oberbergen, Oberbergen, Kaiserstuhl
sehr bukettreich, viel Eleganz und Würze

ROSÉWEIN

2017 Spätburgunder Rosé Kabinett, trocken 0,75l 22,00
Heinemann, Scherzingen, Markgräflerland
leichter, spritziger Rosé

RED WINE BOTTLE - VIN ROUGE BOUTEILLE - VINO TINTO BOTELLA

LEBENDIGKEIT & FRUCHT – LEICHTE ROTWEINE

2015 Spätburgunder »Mauchener Sonnenstück« VDP Erste Lage 0,75l 31,00
Lämmelin - Schindler, biologischer Anbau, Mauchen, Markgräflerland
unaufdringliche Eleganz, dezente Würze, schöne Fruchtigkeit

VIelfALT & AUSGEGLICHENHEIT – MITTELSCHWERE ROTWEINE

2016 Montepulciano D'Abruzzo, DOC 0,75l 28,00
Weingut Terre al Piano, Venetien, Italien
kräftig, rund und angenehm fruchtig

2015 Rotweincuvée Maximilian 0,75l 31,00
Weingut Johner, Bischoffingen, Kaiserstuhl
Cuvée aus Spätburgunder, Merlot und Cabernet
schöne Saftigkeit, Aromen von Cassis, sehr gut eingebundene Tanine

2013 Spätburgunder Rotwein *** Qualitätswein trocken Barrique 0,75l 32,00
Cornelia & Reinhold Schneider, Endingen, Kaiserstuhl
vielschichtig mit feiner Würze, angenehm kräftig mit feiner Frucht

2015 Spätburgunder Barrique »S« Qualitätswein trocken 0,75l 34,00
Weingut Heinemann, Scherzingen, Markgräflerland
ausgereift und elegant, Aromen von Waldbeeren, sehr feine Tanninstruktur

WÄRME & FÜLLE – VOLLMUNDIGE ROTWEINE

2015 Rioja Azabache Barrique Crianza 0,75l 31,00
Vinedos de Aldeanueva, ökologischer Anbau, Rioja, Spanien
vollmundig, rund, samtige Tanine

2015 Le Mas AOC Coteaux de Languedoc 0,75l 30,00
Domaine Pierre Clavel, ökologischer Anbau, Languedoc, Frankreich
ausgewogen und kräftig, Noten von Lakritz

KARTOFFELHAUS

Frische Vielfalt. Bewusster Genuss.



Das Kartoffelhaus

Baslerstraße 10
79100 Freiburg
www.daskartoffelhaus.de

Täglich geöffnet

Mo. - Mi. 17:00 - 24:00 Uhr
Do. - So. & Feiertags
11:30 - 24:00 Uhr

Reservierung

telefonisch unter
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